



SEAFOOD GRILL

Columbia River | Redondo Beach | Alki Beach
Executive Chef Josh Thorburn and his team
S - Salty's Classics | GF - Gluten Free

hot starters

PEARL BAKING COMPANY BREAD

black lava salt butter, seasoned olive oil | 5

HARISSA CLAMS & MUSSELS – VANCOUVER ISLAND, B.C.

smoked tomato, leek, fennel, sweet vermouth, pork 'nduja toast | 18

S COCONUT CRUSTED PRAWNS

pineapple chutney, thai chili sauce | 10/18

DUNGENESS CRAB CAKE – WESTPORT, WASHINGTON

preserved lemon & caper remoulade, frisee | 17

CALAMARI – MONTEREY BAY, CALIFORNIA

house-pickled peppers, chipotle aioli | 13

SALTY'S TRIO

dungeness crab cake, coco prawns, fried calamari | 32

BAKED OYSTERS "JOSH-E-FELLER"

kale, marsala, soppressata, garlic cream, parmesan breadcrumbs | 22

cold starters

*OYSTERS – PACIFIC NORTHWEST GF

horseradish cocktail, raspberry mignonette
(ask your server for selections and pricing)

DUNGENESS CRAB COCKTAIL | 19

horseradish cocktail, lemons GF

PRAWN COCKTAIL | 15

horseradish cocktail, lemons GF

*GRAND SEAFOOD PLATTER

dungeness crab, HUGE prawns, bay shrimp, lox,
oysters on the half shell, lox | 65

soup and salads

S SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

surf clams, oregon bay shrimp, scallops, washington
potatoes, applewood-smoked bacon | 8.5/10.5

+dungeness crab 7

BABY ROMAINE CAESAR SALAD

garlic dressing, preserved lemon, brioche croutons,
pecorino toscano | 10

+oregon bay shrimp 3.5

HARVEST SALAD

honey-thyme vinaigrette baby kale, local pears,
blue cheese, marcona almonds | 12

sides

SERVES 1-2

CRISPY BROCCOLINI GF

saba, blue cheese | 10

BACON BRAISED KALE GF

chili flake, vinegar | 9

FRIED ARTICHOKE

preserved lemon & herb vinaigrette | 10

POTATO GRATIN GF

cremè fraîche, chives | 9

CAULIFLOWER CAKES

pesto vinaigrette | 10

SQUASH HASH GF

cremè fraîche | 9

seafood

S SMOKED STEELHEAD

beet-brined, roasted squash hash, grain mustard beurre blanc,
sauerkraut and arugula salad | 28

JUMBO PRAWN PASTA

salsa verde marinated grilled prawns,
roasted pepper and san marzano creamy tomato sauce,
fried garlic, herb oil | 28

SEARED KING SALMON – NEW ZEALAND

local chanterelle mushroom demi, shaved cauliflower,
caramelized apples, puffed quinoa, | 42

FISH 'N' CHIPS – KODIAK, ALASKA

tempura battered cod, tartar, beer-battered fries | 21

PAN-SEARED BLACK COD

cauliflower cakes, forest mushrooms,
pesto vinaigrette, fennel-apple salad | 38

OREGON ROCKFISH AND CRAB

white rice, tomato étouffée,
herbed dungeness crab gremolata | 38

S BEST FRIENDS

seared scallops, cured pork belly, pomegranate molasses,
chili garlic drizzle | 34

1# RED KING CRAB – BERING SEA, ALASKA GF

roasted squash hash, finocchio aioli, drawn butter | 65

2# LIVE LOBSTER – KITTERY, MAINE GF

roasted squash hash, lemon herb butter | 80

2# LIVE DUNGENESS CRAB – WESTPORT, WASHINGTON GF

roasted squash hash, lemon herb butter | market price

14OZ LOBSTER TAIL – GULF OF ST. LAWRENCE, CANADA GF

potato gratin, lemon herb butter | 65

meats

*SURF AND TURF GF

5oz filet, truffle ricotta, demi glace 1/2 lobster tail,
lemon herb butter, roasted potatoes | 75

*12 OZ NEW YORK – USDA PRIME GF

creamy mashed potatoes, triple cream blue cheese, crispy broccolini, saba | 59

*7OZ FILET MIGNON – BORING, OREGON GF

Certified Angus Beef
potato gratin, bacon braised kale, truffle ricotta, merlot demi glace | 60

S SALTY'S FRIED CHICKEN – DRAPER VALLEY FARMS, WASHINGTON

dirty rice, braised kale, ham hock country gravy | 26

BRAISED LAMB SHANK – ANDERSON FARMS, OREGON

chocolate chili braised, creamy polenta, marcona almonds | 28

16OZ BONE-IN RIBEYE

baby turnips, creamed winter greens,
forest mushrooms, aged balsamic, fresh horseradish | 50

enhance your entrée

1/2 LOBSTER TAIL | 30

JUMBO "DIVER" SCALLOPS | 10EA

1/2LB KING LEGS | 30

1LB DUNGENESS CRAB LEGS | 28

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.

November 30, 2017



red wine

PINOT NOIR | 12/46

A to Z Oregon

PINOT NOIR | 13/50

Coelho Oregon

PINOT NOIR | 14/54

Willakenzie Estate Oregon

MERLOT | 8/30

Domino California

WINEMAKERS RED | 9/34

Maryhill Washington

MALBEC | 8/30

Ique Argentina

SYRAH | 10/38

Waterbrook Washington

ZINFANDEL | 10/38

Candor California

CABERNET SAUVIGNON | 13/50

Double Canyon Columbia Valley Washington

CABERNET SAUVIGNON | 15/58

Oberon Napa County California

OREGON PINOT NOIR FLIGHT | 15

A to Z, Coelho, Willakenzie

SALTY'S CELEBRATED PICK (PRICED DAILY)

white wine

PROSECCO | 8

Lamarca Veneto Italy (split)

SPARKLING | 8

Domaine Chandon Brut California (split)

WHITE ZINFANDEL | 6/22

Beringer California

ROSÉ | 10/38

Love Drunk Dundee Oregon

RIESLING | 8/30

Dr. L by Dr. Loosen Germany

SAUVIGNON BLANC | 9/34

Starborough New Zealand

PINOT GRIS | 10/38

Jovino by Dobbles Oregon

CHARDONNAY | 10/38

North by Northwest Washington

CHARDONNAY | 13/50

LaCrema California

SALTY'S CELEBRATED PICK (PRICED DAILY)

signature cocktails

SALTY'S SANGRIA | 11

korbel brandy, peach purée, fresh citrus, simple syrup
choose: red or white wine

HUCKLEBERRY LEMONDROP | 12

44° north mountain huckleberry vodka, cointreau,
fresh lemon juice, simple syrup, sugared rim, up

NECTARINE MOSCOW MULE | 12

44° north nectarine vodka, cock & bull ginger beer, fresh mint, lime

MANGO CHILI MARGARITA | 12

olmeca altos reposado tequila, ancho reyes, mango purée,
triple sec, fresh lemon and lime juice

PORTLANDER | 11

barrel hitch whiskey, bing cherry juice,
noilly prat vermouth, cointreau, up

THE BOURBON FLIGHT | 18

bakers, basil hayden's, makers 46

craft martinis

PORTLAND POMEGRANATE | 11

portland potato vodka, pama pomegranate liqueur, cranberry juice

GRAPEFRUIT AND HERB | 12

grapefruit infused vodka, st.germain, grapefruit juice

BLACK AND BLUE | 12

black pepper infused vodka, blue cheese olives

classics with local spirits

SAZERAC | 13

crater lake rye whiskey, peychaud's and angostura bitters,
sugar cube, haint absinthe rinse

GIN GIMLET | 12

aria gin, lime juice, simple syrup

OLD FASHIONED | 12

burnside oregon oaked bourbon, sugar cube, angostura bitters, soda, bing
cherry, orange

draft beer

Widmer Hefeweizen

Mac and Jacks African Amber Ale

Boneyard RPM IPA

Ask about our 3 Rotating Taps

bottled beers

2012 Widmer Brrbon, 22oz

Bud & Bud Light

Corona

Coors Light

Michelob Ultra

Blue Moon Belgian White

Heineken

Stella Artois

Black Butte Porter

Guinness (can)

Square Mile Hard Apple Cider

No-Alcohol Beck's